Seamless Summer Option (SSO)

Mary Burks
School Support Division, Director

July 15, 2021
**State Board of Education**  
**STRATEGIC PLAN GOALS**

1. **ALL Students Proficient and Showing Growth in All Assessed Areas**
2. **EVERY Student Graduates from High School and is Ready for College and Career**
3. **EVERY Child Has Access to a High-Quality Early Childhood Program**
4. **EVERY School Has Effective Teachers and Leaders**
5. **EVERY Community Effectively Uses a World-Class Data System to Improve Student Outcomes**
6. **EVERY School and District is Rated “C” or Higher**
To create a world-class educational system that gives students the knowledge and skills to be successful in college and the workforce, and to flourish as parents and citizens.

To provide leadership through the development of policy and accountability systems so that all students are prepared to compete in the global community.
NSLP & SBP Meal Patterns
(Basic Requirements for SSO)

SSO Meal Patterns
Meal Service SSO

Memo SP 09-2017 – Questions 33 & 42

• SSO sponsors must plan meals using the meal patterns established for NSLP and SBP, which are based on the recommendations of the Dietary Guidelines for Americans (DGA)

• SFAs participating under SSO must follow the NSLP and SBP meal pattern requirements established in 7 CFR 210.10 and 7 CFR 220.8
“Schools must identify near or at the beginning of the serving line(s) the food items that constitute the unit priced reimbursable meal at both breakfast and lunch.”
Color Your Lunch Tray!

Choose 3 or more food groups

- Fruit
- Veggie
- Milk
- Grain
- Proteins

Pick at least ½ cup fruit and/or vegetable
#5formaxflavor

5 food groups =
Maximum Flavor

Select at least ½ cup fruit and/or vegetable

Choose at least 3 food groups
Offer Versus Serve Poster for Lunch

Resources

• Menu Planner for School Meals (https://www.fns.usda.gov/tn/menu-planner)

• Farm to School (https://www.fns.usda.gov/cfs/farm-school-resources)

• Offer Versus Serve Guidance (https://fns-prod.azureedge.net/sites/default/files/cn/SP41-2015av2.pdf)
Crediting dried Fruits and leaf green Vegetables

• Raw leafy greens credit for half the volume
  For example, ½ cup credited ¼ cup

• Dried fruit credit for twice the volume
  For example, ¼ cup of raisins credited ½ cup
Do I have to provide water for non-congregate feeding?

- Memo SP 24-2020 released by USDA in Aug 2020 indicated that potable water would not have to be available if the meals were served off campus. Water would still need to be made available for services in the cafeteria and the classroom.
School Lunch

NSLP/SSO Meal Pattern
NSLP Five Food Components

- Fluid Milk
- Fruits
- Vegetables
- Grains
- Meats/Meat Alternates
Basic Requirements for Lunch

A Nutrient Analysis will help you stay on track!

- Offer all 5 of the Required components daily
- Meet Daily & Weekly component minimums
- Meet Weekly Vegetable Subgroup minimums
- Stay within the caloric range
- Sodium waivers are available from the SA upon request
- Stay below the max allowed saturated/trans fat limit
Age Groupings and Menu Planning

Allowable Groupings at Lunch

- Grades K-5
- Grades 6-8
- Grades 9-12
- You can combine two groups to make a K-8 grouping, calories and sodium meet the most restrictive level
- Age group waivers available from the SA

There is no such thing as K-12 grouping at lunch!!!!
# NSLP Meal Pattern Chart

## The School Lunch Pattern for Various Age/Grade Groups

The United States Department of Agriculture, National School Lunch Program requires that portions of meal components be adjusted by age/grade group to better meet the food and nutritional needs of children according to their ages.

### Quantities Required to Offer

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat or Alternate (MMA)</td>
<td>8 oz. eq/wk min</td>
<td>9 oz. eq/wk min</td>
<td>10 oz. eq/wk min</td>
<td>1 oz. eq per day minimum</td>
<td>1 oz. eq per day minimum</td>
<td>2 oz. eq per day minimum</td>
</tr>
<tr>
<td>When combining K-5 &amp; 6-8 to establish a K-8 group.</td>
<td>9 oz. eq/wk min</td>
<td>1 oz. eq per day minimum</td>
<td>1 oz. eq per day minimum</td>
<td>2 oz. eq per day minimum</td>
<td>1 oz. eq per day minimum</td>
<td>Food and Nutrition Service Fact Sheets on each of these alternate foods give detailed instructions for use.</td>
</tr>
<tr>
<td>Lean meat, poultry, fish</td>
<td>3 oz.</td>
<td>3 oz.</td>
<td>1 oz.</td>
<td>1 oz.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>5 oz.</td>
<td>5 oz.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Large eggs</td>
<td>2 oz.</td>
<td>2 oz.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cooked, dry beans or peas</td>
<td>3/4 cup</td>
<td>5/8 cup</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peanut butter (or any nut or seed butter)</td>
<td>2 Tbsp</td>
<td>2 Tbsp</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peanuts, soy nuts, tree nuts or seeds*</td>
<td>3/4 oz. = 30%</td>
<td>3/4 oz. = 50%</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yogurt, plain or flavored, unsweetened or unsweetened</td>
<td>4 oz. or 1/2 cup</td>
<td>6 oz. or 1/4 cup</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Grains / Breads</td>
<td>8 oz. eq/wk min</td>
<td>8 oz. eq/wk min</td>
<td>10 oz. eq/wk min</td>
<td>1 oz. eq per day minimum</td>
<td>1 oz. eq per day minimum</td>
<td>2 oz. eq per day minimum</td>
</tr>
<tr>
<td>When combining K-5 &amp; 6-8 to establish a K-8 group.</td>
<td>8 oz. eq/wk min</td>
<td>1 oz. eq per day minimum</td>
<td>1 oz. eq per day minimum</td>
<td>2 oz. eq per day minimum</td>
<td>All grains offered must be 100% whole grain rich (WGR).</td>
<td></td>
</tr>
<tr>
<td>Servings of grains or breads must be enriched or whole-grain</td>
<td>1/2 cup 3 oz. equivalent</td>
<td>1/2 cup 3 oz. equivalent</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td>5/8 cup every day</td>
<td>1 cup every day</td>
<td>No more than 3/4 of the weekly total requirement may be met with full-strength vegetable juice.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dark Green</td>
<td>1/2 cup or 3 oz. equivalent</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Red/Orange</td>
<td>1/2 cup or 3 oz. equivalent</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beans/Peanut</td>
<td>1/2 cup or 3 oz. equivalent</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Starchy</td>
<td>1/2 cup or 3 oz. equivalent</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Other</td>
<td>1/2 cup or 3 oz. equivalent</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit</td>
<td>3/4 cup every day</td>
<td>1/2 cup every day</td>
<td>No more than is of the total weekly requirement may be met with 100% full-strength fruit juice.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk (fluid offered as beverages)</td>
<td>8 oz. (6 fl. oz)</td>
<td>8 oz. (6 fl. oz)</td>
<td>In grades K-12 the vegetable subgroups must be offered throughout the week. The amounts listed here are the minimum amount that must be offered throughout the week.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>In K-8 schools, milk must be 1% unflavored, or fat-free flavored or unflavored.</td>
<td>1% milk only</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>When combining K-5 &amp; 6-8 to establish a K-8 group.</td>
<td>8 oz. (6 fl. oz)</td>
<td>8 oz. (6 fl. oz)</td>
<td>8 oz. (6 fl. oz)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Served with meals in which vegetable juice is included</td>
<td>8 oz. (6 fl. oz)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sodium – maximum average per week</td>
<td>1,030 mg</td>
<td>1,360 mg</td>
<td>1,680 mg</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K-8 group sodium max 1,200 mg</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

*As listed in program guidance, these items may be used to meet no more than 50% of the requirement and must be combined in the meal with at least 50% of other meat or meat alternatives (e.g. milk/bread + 1 oz. of cheese, lean meat, poultry, or fish) – Schools serving lunch 5 days per week should increase the weekly quantity by approximately 20% for each additional day. Food Service Guide and FNS Instruction Letter (USDA, Rev. 2, Grains and Bread Reduction provide the information for the minimum weight of a serving.**

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**Mississippi Department of Education**
Take note of differences in daily minimums across the different grade groups!

Just offering the daily minimum will not help you to meet weekly goal!

### Meat / Meat Alternate at Lunch

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Meat or Meat Alternate (MMA)</td>
<td></td>
<td></td>
<td>8 oz /wk</td>
<td>9 oz /wk</td>
<td>10 oz /wk</td>
<td>Must be served in the main dish or as the main dish.</td>
</tr>
<tr>
<td>When combining K-5 &amp; 6-8 to establish a K-8 group.</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>9 oz / wk</td>
<td></td>
</tr>
<tr>
<td>Lean meat, poultry, fish</td>
<td>1 oz</td>
<td>1½ oz</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>1 oz</td>
<td>1½ oz</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Large egg(s)</td>
<td>¾</td>
<td>¾</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cooked, dry beans or peas</td>
<td>¾ cup</td>
<td>3/8 cup</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peanut butter (or any nut or seed butter)</td>
<td>2 Tbsp</td>
<td>3 Tbsp</td>
<td>1 oz per day minimum</td>
<td>1 oz per day minimum</td>
<td>2 oz per day minimum</td>
<td>Food and Nutrition Service Fact Sheets on each of these alternate foods give detailed instructions for use.</td>
</tr>
<tr>
<td>Peanuts, soy nuts, tree nuts or seeds*</td>
<td>¾ oz. = 50%</td>
<td>¾ oz. = 50%</td>
<td>1 oz per day minimum</td>
<td>1 oz per day minimum</td>
<td>2 oz per day minimum</td>
<td>Food and Nutrition Service Fact Sheets on each of these alternate foods give detailed instructions for use.</td>
</tr>
<tr>
<td>Yogurt, plain or flavored, unsweetened or sweetened</td>
<td>4 oz or ½ cup</td>
<td>6 oz or ½ cup</td>
<td>1 oz per day minimum</td>
<td>1 oz per day minimum</td>
<td>2 oz per day minimum</td>
<td>Food and Nutrition Service Fact Sheets on each of these alternate foods give detailed instructions for use.</td>
</tr>
</tbody>
</table>
Grains at Lunch

Take note of differences in daily minimums across the different grade groups!

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<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
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<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grains / Breads</td>
<td></td>
<td></td>
<td>8 oz. eq/wk</td>
<td>8 oz. eq/wk</td>
<td>10 oz. eq/wk</td>
<td>All grains must be 100% whole grain rich (WGR).</td>
</tr>
<tr>
<td></td>
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<td></td>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>When combining K-5 &amp; 6-8 to establish a K-8 group.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>8 oz. eq'/wk</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Servings of grains or breads must be 100% whole-grain rich.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>5 per week at least 3 oz/day</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>8 oz per week at least 5 oz/day</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1 oz. eq. per day minimum</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>1 oz. eq. per day minimum</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>2 oz. eq. per day minimum</td>
</tr>
</tbody>
</table>
Grains Component

All Grains Offered During The School Week Must Meet The Whole Grain-rich Criteria.

• In the past, schools have been allowed flexibility by USDA to offer 50% WGR (meaning only 50% of the items served over the course of the week must be WG and the remaining can be WGR)

• Vacatur now requires 100% WGR

• SSO waiver allows districts to apply for a WG waiver (SY 21-22 only)
The Whole Grain requirement is one of the handouts you received.
Grain Based Desserts

- Grain Based Desserts May Be Offered; However, They May Not Exceed 2 Oz Eq of Whole Grain Per Week
Vegetable Subgroups at Lunch

These subgroups must be offered over the course of the week

1. Dark Green
2. Red / Orange
3. Beans / Peas
4. Starchy
5. Other

Vegetable Subgroup waiver available from the SA
Take note of differences in daily minimums across the different grade groups, and the different amounts for each subgroup!

<table>
<thead>
<tr>
<th></th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetables (cups)</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dark green</td>
<td>1/2</td>
<td>1/2</td>
<td>1/2</td>
</tr>
<tr>
<td>Red/orange</td>
<td>3/4</td>
<td>3/4</td>
<td>1 1/4</td>
</tr>
<tr>
<td>Beans/Peas (Legumes)</td>
<td>1/2</td>
<td>1/2</td>
<td>1/2</td>
</tr>
<tr>
<td>Starchy</td>
<td>1/2</td>
<td>1/2</td>
<td>1/2</td>
</tr>
<tr>
<td>Other</td>
<td>1/2</td>
<td>1/2</td>
<td>3/4</td>
</tr>
<tr>
<td>Add Veg to Reach Total</td>
<td>1</td>
<td>1</td>
<td>1 1/2</td>
</tr>
</tbody>
</table>
Resources categorize unusual vegetables

• USDA’s MyPlate Vegetable Subgroups
  https://www.myplate.gov/search?keyword=food+group+vegetable
Resources Food Buying Guide

• Food Buying Guide for Child Nutrition Programs

A USDA eAuthentication account is needed to access the tool.
### Fruit at Lunch

Take note of differences in daily minimums across the different grade groups!

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit</td>
<td></td>
<td></td>
<td>½ cup every day</td>
<td>½ cup every day</td>
<td>1 cup every day</td>
<td>No more than ½ of the total weekly requirement may be met with 100% full-strength fruit juice.</td>
</tr>
</tbody>
</table>

100% Fruit Juice can only meet no more then one-half of the fruit component over a week.
Milk Component

- Two DIFFERENT choices of milk must be offered every day!
- Waiver available from the SA on choice of milk.

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Quantities Required to Offer</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Ages 1-2</td>
</tr>
<tr>
<td>Milk (Fluid offered as beverage)</td>
<td>¼ cup (6 fl. oz)</td>
</tr>
</tbody>
</table>
Conducting a Nutrient Analysis will help you to ensure compliance with

- Caloric ranges
- Sodium limits (waiver available)
- Saturated fat limits
# NSLP Caloric Range Requirements

Based on a 5-Day Average

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Ages 1-2</th>
<th>Ages 3-4</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Min and Max Calorie Ranges</td>
<td>517*</td>
<td></td>
<td>550-650</td>
<td>600-700</td>
<td>750-850</td>
<td>★= Menus for students Ages 1-2 and Ages 3-4 have a minimum calorie requirement of 517 calories averaged over the school week.</td>
</tr>
<tr>
<td>in an average 5-day week menu</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>When combining K-5 &amp; 6-8 to establish a K-8 group.</td>
<td></td>
<td></td>
<td>600 - 650</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Sodium Requirements - Lunch

<table>
<thead>
<tr>
<th>Required Component Offerings</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodium (mg)</td>
<td>≤ 935</td>
<td>≤ 1035</td>
<td>≤ 1080</td>
<td>K-8- ≤ 935</td>
</tr>
</tbody>
</table>

Sodium Target 2 will continue as the regulatory limit in the NSLP, SBP & SSO.

Under NSLP, SBP/SSO, Waiver available from the SA for SY 2021-2022
Saturated/Trans Fat Restrictions at Lunch

- Calories from saturated fat must not exceed 10% of calories (based on a 5-day average)
- Only zero trans fat is acceptable; Naturally-Occurring trans fat is allowable.
Breakfast Meal Pattern
Required Components

These 3 Must be offered every day at Breakfast

- Grains
- Fruit (or Veg)
- Milk

There is NO requirement to offer M/MA at Breakfast!
## Breakfast Meal Pattern Chart

<table>
<thead>
<tr>
<th>Required Component Offerings</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grains / Breads</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>WHEN CREATING A K-8 GROUP</td>
<td>1 oz. eq./day</td>
<td>1 oz. eq./day</td>
<td>1 oz. eq./day</td>
<td>Require all grains served in the NSLP and SBP must be whole grain rich.</td>
</tr>
<tr>
<td>WHEN CREATING A K-12 GROUP</td>
<td>7 oz. eq./week</td>
<td>8 oz. eq./week</td>
<td>9 oz. eq./week</td>
<td></td>
</tr>
<tr>
<td><strong>Fruit</strong></td>
<td>1 cup / day</td>
<td>1 cup / day</td>
<td>1 cup / day</td>
<td>No more than ½ of the total weekly requirement may be met with 100% full-strength fruit juice.</td>
</tr>
<tr>
<td></td>
<td>5 cups / week</td>
<td>5 cups / week</td>
<td>5 cups / week</td>
<td></td>
</tr>
<tr>
<td><strong>Milk</strong></td>
<td>1 cup each day</td>
<td>5 cups per week</td>
<td></td>
<td>In grades K-12, fluid milk must be 1% flavored or unflavored, or fat free flavored or unflavored.</td>
</tr>
<tr>
<td>1% or Fat Free Only</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Calorie Ranges</strong></td>
<td>150-500 calories</td>
<td>400-550 calories</td>
<td>450-600 calories</td>
<td>Minimum and Maximum Calorie ranges in an average 5-day weekly menu.</td>
</tr>
<tr>
<td>WHEN CREATING A K-8 GROUP</td>
<td>400-500 calories</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>WHEN CREATING A K-12 GROUP</td>
<td>450-500 calories</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Meat / Meat Alternatives (Optional)</strong></td>
<td>0 oz. eq.</td>
<td>0 oz. eq.</td>
<td>0 oz. eq.</td>
<td>May be: (1) substituted for grains once the daily grain requirement is met or (2) menu planner must decide which option.</td>
</tr>
<tr>
<td><strong>Sodium (mg)</strong></td>
<td>≤ 540</td>
<td>≤ 600</td>
<td>≤ 640</td>
<td>When combining grade groups, the more restrictive requirement must be used.</td>
</tr>
</tbody>
</table>
Age Groupings and Menu Planning

Allowable Groupings at Breakfast

- Grades k-5
- Grades 6-8
- Grades 9-12
- You can combine groups into either a k-8 group or a k-12 group

Waiver available from the SA
Grain at Breakfast

A minimum of at least 1 oz eq of “true” grain must be offered daily.

Waiver is available from the SA

<table>
<thead>
<tr>
<th>Grains</th>
<th>K-5</th>
<th>6-8</th>
<th>9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 oz. eq/day</td>
<td>1 oz. eq/day</td>
<td>1 oz. eq/day</td>
</tr>
<tr>
<td></td>
<td>7 oz. eq/week</td>
<td>8 oz. eq/week</td>
<td>9 oz. eq/week</td>
</tr>
<tr>
<td>When Creating a K-8 Group</td>
<td>8 OZ EQ</td>
<td></td>
<td></td>
</tr>
<tr>
<td>When Creating a K-12 Group</td>
<td></td>
<td>9 OZ EQ</td>
<td></td>
</tr>
</tbody>
</table>

100% of the grains offered must be whole grain rich. Unless a State Agency waiver has been granted
### Fruit / Veg at Breakfast

Vegetables may be offered interchangeably without restrictions.

Juice MUST be 100% full strength.

<table>
<thead>
<tr>
<th></th>
<th>K-5</th>
<th>6-8</th>
<th>9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit</td>
<td>1 cup / day</td>
<td>1 cup / day</td>
<td>1 cup / day</td>
</tr>
<tr>
<td></td>
<td>5 cups/wk</td>
<td>5 cups / wk</td>
<td>5 cups / wk</td>
</tr>
</tbody>
</table>

Reimbursable meal must contain a ½ cup fruit beginning SY 14-15.
Must offer at least two DIFFERENT choices of milk each day

Waiver is available from the SA for the 21/22 SY
Optional – Meat / Meat Alternate at Breakfast

There is NO Requirement to offer M/MA at breakfast!

• M/MA may be offered after the daily 1 oz “true” grain requirement is met.

• Menu planner may choose to credit M/MA toward the grain requirement, or they may choose NOT to credit M/MA toward the grain requirement. This decision should be communicated to managers/cashiers!

• If not credited, the M/MA CANNOT be used for OVS purposes.
Meat “magically” becomes a Grain at Breakfast!
### Crediting Meat/Meat Alternate - Breakfast

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>➢ Toast, WGR Bread</td>
<td>➢ Toast, WGR Bread</td>
<td>➢ Toast, White Bread</td>
<td>➢ Toast, WGR Bread</td>
<td>➢ Toast, WGR Bread</td>
</tr>
<tr>
<td>➢ Hard Boiled Egg</td>
<td>➢ Hard Boiled Egg</td>
<td>➢ Ham Slice 1oz</td>
<td>➢ Egg Pattie 1oz</td>
<td>➢ Chicken Pattie 1oz</td>
</tr>
<tr>
<td>➢ Yogurt 4oz</td>
<td>➢ Yogurt 4oz</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

- Each day offers a ‘true grain’ of Toast = 1 oz eq grain.
- The MMA added to each day contributes an additional 1 oz eq grain.
- Therefore, each day offers a total of 2 grains.
- The weekly grain contribution is 10 oz eq.
Conducting a Nutrient Analysis will help you to ensure compliance with

- Caloric ranges
- Sodium limits (waiver available)
- Saturated fat limits
Caloric Range Requirements at Breakfast
Based on a 5-Day Average

<table>
<thead>
<tr>
<th>Calorie Ranges</th>
<th>350-500 calories</th>
<th>400-550 calories</th>
<th>450-600 calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>WHEN CREATING A K-8 GROUP</td>
<td>400-500 calories</td>
<td></td>
<td></td>
</tr>
<tr>
<td>WHEN CREATING A K-12 GROUP</td>
<td></td>
<td>450-500 calories</td>
<td></td>
</tr>
</tbody>
</table>

Minimum and Maximum Calorie ranges in an average 5-day weekly menu

Take note of different configurations of grade groups!
**Sodium Requirements - Breakfast**

Based on a 5-Day Average

<table>
<thead>
<tr>
<th>Required Component Offerings</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
<th>Specific Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sodium (mg)</td>
<td>≤ 485</td>
<td>≤ 535</td>
<td>≤ 570</td>
<td>K-8, ≤ 485 K-12, ≤ 485</td>
</tr>
</tbody>
</table>

Waiver available from the SA for 21/22 SY
Saturated/Trans Fat Restrictions at Breakfast

• Calories from saturated fat must not exceed 10% of calories (based on a 5-day average)
• Only zero trans fat is acceptable
Special Dietary Needs

Meal Modifications outside the Meal Pattern

- Substitutions may be made, and meals may be reimbursable, when those substitutions are supported by a written statement that is signed by a recognized medical authority.

- Medical statements must include: recommended alternative foods and the need for the meal modification to accommodate a student with a disability.
NSLP Afterschool Snack Meal Pattern & SSO
Types of Meals

What meals can I serve under SSO?

- Limit of 2 meals per day
- Lunch and supper cannot be reimbursed on the same day
- USDA will continue to allow you to claim ASCP through the NSLP if you are claiming Breakfast and Lunch through SSO.
Requirement for Sites to Participate

• The SFA must participate in the NSLP lunch component in order for a site operated by the SFA to operate the NSLP Afterschool Care Program (ASCP). This is not required in SY 21/22. USDA is allowing Districts to implement NSLP ASCP even if they are serving Breakfast and Lunch through SSO.

• The site must sponsor or operate an approved afterschool care program to be eligible

• Includes educational or enrichment activities.
SFA Responsibilities

• Eligibility (Waived SY 21-22)
• Accountability
• Monitoring
• Meal Pattern
• General Areas
How do children qualify for free and reduced-price afterschool snacks?

• If it is an area eligible site, all children receive a snack at no charge

• If the site is not area eligible, the site must use a child’s free and reduced-price status to determine eligibility for the ASCP

• Current waiver allows all sites to be area eligible regardless of location for the 21/22 SY
Eligibility Criteria for ASCP Participation

• SFA must participate in the NSLP (not required for SY 21/22)
• Provide organized, supervised, and regularly scheduled activities after the school day ends
• Include educational or enrichment activity
• Serve students - children 18 years old and under
A reimbursable snack must contain full servings of any two of the following four food components:

• Fluid Milk – 8 ounces
• Fruit, Vegetable, or 100 percent Juice – $\frac{3}{4}$ cup
• Grain/Bread – 1 oz eq.
• Meat/Meat Alternate – 1 ounce meat, for example
Meal Pattern ASCP

• Each snack provides two different components in full portion size
• Offer Versus Serve not allowed
• Offering Potable Water - The Afterschool Snack Program falls under the jurisdiction of the National School Lunch Program
• Memo SP 24-2020 released by USDA in Aug 2020 indicated that potable water would not have to be available if the meals were served off campus. **Water would still need to be made available for services in the cafeteria and the classroom**
<table>
<thead>
<tr>
<th>Meal Pattern Requirement</th>
<th>K-12 Afterschool Snack Service (under NSLP)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Full-strength juice</td>
<td>Juice may not be served at snack when milk is served as the only other component</td>
</tr>
<tr>
<td>(100% juice)</td>
<td></td>
</tr>
<tr>
<td>Grain-based desserts</td>
<td>Sweet snack foods should not be served more than twice a week</td>
</tr>
<tr>
<td>Crediting</td>
<td>Based on ounce equivalents</td>
</tr>
<tr>
<td>Whole grain-rich</td>
<td>No whole grain-rich requirement</td>
</tr>
</tbody>
</table>
Menu ASCP

• A written menu is required
• Cycle menus recommended
• USDA foods may be used
• Two On-Site Reviews
  • First must be completed within first 4 weeks of program operations
  • Second prior to the conclusion of the program

• Must Assess compliance with
  • Meal counting and claiming
  • Meal pattern
  • Production records

• Record Retention: USDA required 3 years plus additional year, or (until audit findings are resolved)
# ASCP – Review Form

**Mississippi Office of Child Nutrition**

**ASCP On-Site Review**

Directors: School Food Authority (SFA) must review each after school care snack site on the first and second review dates. The first review will be conducted during the first two weeks of the snack program operation. Use this form for documenting the completion of both the first and second review and maintain it on file for audit review purposes.

**Name of School System/Sponsoring Agency:**

**Name and Address of School/Site:**

**Name and Title of Person Interviewed:**

**Date of Operation of Snack Program:**

<table>
<thead>
<tr>
<th>Date of Review</th>
<th>1st Review Date</th>
<th>2nd Review Date</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Y</td>
<td>N</td>
</tr>
</tbody>
</table>

1. Is the program operating after school hours?
2. Is an education or enrichment activity included?
3. Is the attendance record being maintained?
4. Are the snacks served at the point of service?
5. Is the program under the auspices of the snack provider?
6. Has the school system recorded the snacks provided an accurate count of snacks served by eligibility category?
7. Are there daily records maintained after each distribution?
8. Is documentation of snack usage maintained?
9. Does the snack provider offer a snack menu that meets or exceeds the state meal pattern requirements?
10. Are the snakcs served at or exceed the school meal requirements?
11. Does production records/delivery receipts support the number of snacks served?
12. Does the school system maintain a current list of a student's eligibility at any time during the snack program? (i.e., serving, recording of counts, payment collection procedures in non-eligible sites, especially if a former program)

**1st Review Completion Determination:**

- Yes
- No

**2nd Review Completion Determination:**

- Yes
- No

**Comments:**

**Signature of Reviewer:**

This institution is an equal opportunity provider.
<table>
<thead>
<tr>
<th>Records that Must Be Retained</th>
</tr>
</thead>
<tbody>
<tr>
<td>(\text{free and reduced-price applications (Waived SY 21-22)}) for all children for whom free and reduced priced snacks are claimed</td>
</tr>
<tr>
<td><strong>Meal counts</strong> (total for sites qualifying for free reimbursement for all children: meal counts by type for other sites)</td>
</tr>
<tr>
<td>(if applicable for area eligible sites), provide documentation of the attendance area within which the applicant sites are located to <strong>confirm area eligibility (Waived SY 21-22)</strong></td>
</tr>
<tr>
<td>Documentation of <strong>compliance with meal pattern requirements</strong> and <strong>production records</strong></td>
</tr>
</tbody>
</table>
Daily Participation Roster

- Lists all students participating
- Counts number of reimbursable snacks
- Counts taken at point of service (end of line)
Reimbursement Claims

• Written procedures for how snacks are counted and consolidated
• Claim filing process similar to lunches
• Due by 10th of month following service
• No claims prior to agreement approval for ASCP
Daily Production Record

Must Document:

• Menu
• Meal Components
• Portion Sizes offered, served, and leftover
• Supports number of reimbursable snacks
Meal Service

- Occurs after the end of school day
- No time lapse requirement
- Operated on days school is in session
- Program operated or sponsored by SFA
- SFA retains all administrative and fiscal responsibility
Civil Rights

- Display poster where snacks are served
- Approved non-discrimination statement on all program materials (like menus)
Food Safety

• Add ASCP to school’s existing HACCP Plan
• Written procedures must cover storage, preparation, and service
Offer Versus Serve
Breakfast & Lunch
Offer Versus Serve (OVS)

OVS is a strategy that allows students to decline some components or items and select foods that they intend to eat.

- Reduces food waste and its impact on cost
- Mandatory in the NSLP for high schools – Currently waived by USDA.
- Optional in SBP (all grades)
- Not available for Snack Service
If implementing OVS, the site must:

• OFFER all required meal pattern components in minimum quantities.

• Identify near or at the beginning of the serving line those items that constitute a reimbursable meal.

• Have a trained cashier at the end of the serving line to identify reimbursable meals (any alternate POS must be pre-approved by the SA).
OVS at Lunch

NSLP and SSO
OVS Rules at Lunch

7 CFR 210.10 (e) and SP 41 - 2015

- Students must be allowed to decline 2 of the 5 required components
- Students must have 3 components on their tray
- One of those components must be at least a half a cup of fruit or vegetable.

At the very minimum, the student needs two full components plus a half cup of fruit/veg to be considered a reimbursable meal.
OVS Rules at Lunch

SP 41 – 2015 (OVS Manual Pg. 10)

• If only 3 components are selected and 2 of those are fruit and vegetable, the student may only select the half cup portion for the fruit OR the vegetable. For the other two components, the students must select at least the minimum daily required serving of the components for them to be counted.

For example, if a high school student selects a half cup of corn, a half cup of grapes, and a milk, this is NOT a reimbursable meal!
## OVS- Lunch K-8 or 9-12

<table>
<thead>
<tr>
<th>Menued</th>
<th>Portion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey And Cheese Wrap</td>
<td>3 oz eq M/MA</td>
</tr>
<tr>
<td></td>
<td>1.1/4 oz eq whole grain</td>
</tr>
<tr>
<td>French Fries</td>
<td>½ cup</td>
</tr>
<tr>
<td>Broccoli with cheese sauce</td>
<td>1/2 cup broccoli</td>
</tr>
<tr>
<td>Watermelon</td>
<td>1 cup</td>
</tr>
<tr>
<td>WG Tortilla Chips/ Cheese Sauce</td>
<td>1 oz eq</td>
</tr>
<tr>
<td>Milk Offered</td>
<td>8 oz = 1 cup- varieties: Chocolate, White &amp; Strawberry</td>
</tr>
</tbody>
</table>
Is this Tray Reimbursable?

Yes, Tray is a Reimbursable meal for K-8
No, Tray is not Reimbursable meal for 9-12

Total Components: 3 or 2.5
• Meat: 2 oz. eq.
• Fruit: 1 - C
• Grain – 1.25 oz. eq.
OVS– Lunch K-8 or 9-12

Is this Tray Reimbursable?

No, Tray is not a Reimbursable meal for K-8 & 9-12

Total Components: 2 or 3
- Meat: 2 oz. eq.
- 1 Cup milk
- Grain – 1.25 oz. eq.
Offer Versus Serve – Lunch K-8 or 9-12

Is this Tray Reimbursable?

Yes, Tray is a Reimbursable meal for k-8 & 9-12

Total Components: 2.5
• Vegetable: $\frac{1}{2}$ - C
• Fruit: 1 - C
• 1 Cup milk
OVS at Breakfast

SBP
The site must offer at least 4 food items *(not to be confused with components, remember there are 3 required components at breakfast)*

- Students must be allowed to decline 1 of the 4 items that are offered at breakfast

- Students must select at least a half cup of fruit (or veg)

At minimum, the student must select 3 items, 1 of which must be a minimum of ½ cup of fruit (veg)!
Component Versus Item

- **Component**: one of three food groups (Grains, Fruit, Milk) that comprise a reimbursable breakfast.

- **Item**: a specific food offered within the three food components.

In this menu example, we see three components and four items represented. Two of the items (muffin and toast) come from the same component (grain).

Menu: Muffin, Toast, Apple, Milk
Remember, at lunch we deal with components. At Breakfast we deal with items!
OVS Rules at Breakfast

What about Meat at Breakfast?

- M/MA can be offered once a full serving of true grain has been offered on the menu.

- The student does not have to pick up the true grain before they pick up the M/MA. The true grain just has to be on the menu before the M/MA can count.

- The Student can pick up the M/MA and have it count toward the reimbursable meal item total as long as the menu planner has specified that the M/MA will count toward the Grain.
Menu Planner Discretion & Counting Items

• The Menu planner decides how to count items.
• Combination foods can count as multiple items.
• For example, a muffin with 2 oz eq. of grain can count as two items, or a sausage biscuit can count as two items.
• The menu planner must communicate this information to the Cashier!
Does this menu meet SBP/SSO OVS requirement?

Banana
Toast
Yogurt
Milk
Apple

Menu Acceptable - Yes
This is what the student selected from the menu. Is this meal reimbursable?

Reimbursable Meal - Yes
Student Selection – SBP Breakfast OVS

Reimbursable Meal?  No
Student Selection – SBP Breakfast OVS

Reimbursable Meal?  Yes
Breakfast - Student Takes

Apple = ½ cup fruit

1 4oz = 1 oz M/MA = grain at breakfast

½ cup milk

Reimbursable Meal? Yes
Student Selection – SBP Breakfast OVS

Reimbursable Meal?  No
How to Apply for Waivers
Parent Pick up Waiver

Template - SSO Program Year 2021/2022
Parent Pick Up Waiver

District Name:

Application to Participate in Waiver to Allow Parents and Guardians to Pick Up Meals for Children as part of the SSO (2021-2022 SY)

As allowed by COVID-19 Child Nutrition Response 49F, Nationwide Waiver to Allow Parents and Guardians to Pick Up Meals for Children in 21-22, issued on 4/26/2021, this waiver is effective between the dates of approval and Sept 30, 2021, and may be renewed for the duration of the 2021-2022 SY through 6/30/2022 or the duration of the SSO.

Waiver Request Applies to: All Sites Selected Sites (listed below)

1. List of Sites:

2. Provide a description of the Parent/Guardian Meal Pick Up system and how it will ensure that Meals are only distributed to parents or guardians of eligible children.

3. Provide a description of how you will ensure that duplicate meals are not distributed to any child.

Application to Participate in Waiver to Allow Parents and Guardians to Pick Up Meals for Children as part of the SSO (2021-2022 SY)

CERTIFICATION

☐ By checking this box, I acknowledge that information regarding the implementation of this waiver must be reported to the State Agency after the SSO program ends. A template will be provided by the Office of Child Nutrition

☐ By checking this box, I acknowledge that this district will have some process in place to validate the number of meals that can be distributed to each parent or guardian. Each adult attempting to pick up a meal must appear on a roster of approved parents or guardians prepared by the Child Nutrition department before meals will be distributed. I certify that all Child Nutrition staff distributing meals are aware of this procedure and have received appropriate training.

Name of Authorized SFA Representative Submitting Form:

Signature of Authorized SFA Representative Submitting Form:

Title of Authorized SFA Representative Submitting Form:

Date Submission:

STATE AGENCY USE ONLY

Signature of Approving Official:

Date Approved:

☐ Click this box if an extension of the IPP Waiver has been approved by the SA for duration of SY 2021-2022 SY (4/26/2021 through 6/30/2022)

Date Extension Approved:

This Institution is an equal opportunity provider.
Parent Pick Up Waiver Form

*Sample Language is Available!
Parent Pick Up

You MUST have a plan for verifying the eligible children!

• Added an additional certification to the waiver
• You must have a plan to verify eligible children
• You must have a roster
• You must train your staff
• Adults should NOT be walking up and picking up meals without being verified
• Do NOT tell the SA, “Oh, my staff know my families…”
Parent/Guardian Application
• Match district Information with enrolled students to household
• Non-students
  Birth certificates or
  Court Documents
Meal Pattern Waivers

SSO Program Year 2021/2022
• Nationwide Waiver to Allow Specific School Meal Pattern Flexibility for SY 2021-2022

• FNS waives the requirement to serve meals that meal specified meal pattern requirements during the public health emergency due to COVID-19

• This waiver applies to local organizations operating the NSLP, SBP, and SSO.
Am I eligible for a Meal Pattern Waiver?

- USDA expects that flexibilities will only be utilized as needed, and furthermore expects that operators look to other alternatives prior to utilizing these flexibilities.
- All requests must be targeted and justified with a demonstrated need based on plans to support access to nutritious meals while minimizing potential exposure to COVID-19.
- **IF YOU HAVE RETURNED TO NORMAL, CONGREGATE FEEDING, MEAL PATTERN WAIVERS MAY NOT BE APPROVED**
- If requested, all sodium waivers will be granted by the SA with no justification necessary.
Flexibilities Available

What kind of Meal Pattern Waivers can I apply for?

- USDA was very specific regarding what flexibilities can be approved.
- Local Operators can request the following flexibilities as needed:
  - Sodium (will be automatically approved)
  - Whole Grain Rich requirements at all levels including Pre-K
  - Vegetable Subgroups
  - Milk Varieties
  - Flavored Milk
  - Age/Grade Groups
Applying for Meal Pattern Waivers

District Contact Information

Check the ones you are applying for

Meal Pattern Waiver Request for School Food Authorities (SFAs)
Implementing the SSO, NSLP, or SBP in School Year 2021-2022

USDA Waivers grant meal pattern flexibility for all schools operating the SSO, NSLP, or SBP during the 2021-2022 School Year (SY). In order to take advantage of those flexibilities, local operators must obtain State Agency (SA) approval.

This form may be utilized to request a waiver of the requirements at 7 CFR 210.10 (b), (c), (f), (o), and (p) as it relates to the meal pattern for the National School Lunch Program (NSLP); as well as requirements at 7 CFR 220.8 (b) (c) (f), and (o) as it relates to the meal pattern for the School Breakfast Program (SBP).

The meal pattern flexibilities granted in this waiver are effective as of the date of SA approval, and remain in effect until June 30, 2022.

All waiver requests must be targeted and justified based on plans to support access to nutritious meals while minimizing potential exposure to COVID-19 during SY 2021-2022. Waiver requests should be as limited in scope as possible to ensure children still have access to all vital nutrients.

For more information, please visit MDE CCN webpage: https://www.mdeck12.org/CCN

District/Organization Name: ________________________________

Name of Person Submitting Application: _______________________

Title of the Person Submitting Application: _____________________

Signature: ____________________________

Date: _________________________________

My School District is Implementing: Traditional Learning Virtual Learning Hybrid Learning

All Waivers Requested Herein:
- Sodium Flexibility
- Vegetable Subgroup Flexibility
- Whole Grain Flexibility (for any age group)
- Milk Variety Flexibility
- Age Group Flexibility

By clicking this box I certify that I understand that these meal pattern flexibilities will only be utilized for the duration and extent that they are needed.
Sodium Waiver

Automatic approved
Districts must
Request to participate
**Vegetable Sub-groups**

---

**Meal Pattern Waiver Request for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022**

**Vegetable Subgroup Flexibility Waiver**

<table>
<thead>
<tr>
<th>Org Name:</th>
<th>Request this Waiver: YES</th>
<th>NO</th>
</tr>
</thead>
<tbody>
<tr>
<td>Request to waive requirement to offer a variety of vegetables from the vegetable subgroups, at 7 CFR 210.10(c) and/or 220.8(c).</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**V.1.** The Vegetable subgroup waiver will apply to the following meals:  
- Breakfast  
- Lunch

**V.2.** The Vegetable subgroup waiver will apply to the following delivery strategies:  
- Grab & Go  
- Meals to the Classroom  
- Bus delivery  
- shelf-stable foods

**V.3.** The meals served that are subject to this vegetable subgroup waiver will implement OV3  
- not implement OV3

**V.4.** The meals served that are subject to this Waiver will be primarily  
- “Hot” meals  
- CAF” meals

**V.5.** Describe your barrier to meeting the Meal Pattern Requirement and indicate which vegetable subgroups you may not be able to offer in full quantities over the course of the week.  
- Red/Orange  
- Starchy  
- Beans/Peas  
- Dark Green  
- Other

**V.6.** Describe your plan to maintain standards to the greatest extent possible by selecting all vegetable subgroups that you will offer in full quantities over the course of the week.  
- Red/Orange  
- Starchy  
- Beans/Peas  
- Dark Green  
- Other

**V.7.** How will this waiver request/plan minimize potential exposure to COVID-19?

---

<table>
<thead>
<tr>
<th>State Agency Use</th>
</tr>
</thead>
<tbody>
<tr>
<td>Date Received:</td>
</tr>
<tr>
<td>SA Rep Signature:</td>
</tr>
</tbody>
</table>

---

This Institution is an Equal Opportunity Provider.  
Revised 6/16/2021
Whole Grain Rich Flexibility Waiver

Meal Pattern Waiver Request for School Food Authorities (SFAs)
Implementing the SSO, NSLP, or SBP in School Year 2021-2022

Whole Grain Rich Flexibility Waiver

Org Name: ___________________________ Request this Waiver: _____ YES _____ NO

Request to waive the requirement that grain offered must be whole grain rich at 7 CFR 210.10(e) and/or 220.8(e). By checking yes below in question W.2., request to waive the requirement that pre-kindergarten be served at least once per day across all eating occasions at least one serving of whole grain rich grain at 7 CFR 210(c)(3) and (p); and/or 220.8(c).

W.1. The Whole Grain waiver will apply to the following meals: Breakfast Lunch

W.2. Select the Age Groups that will utilize Whole Grain Flexibilities
Pre K K-6 9-12

W.3. Barrier to meeting the Meal Pattern Requirement

W.4. Plan to maintain standards to the greatest extent possible

W.5. How will this waiver request/plan minimize potential exposure to COVID-19?

_________________________________________ State Agency Use
Date Received: ___________ SA Decision: ____________________________ Approved Denied
SA Rep Signature: ________________________ Process Date: ___________
Denial Reason: ____________________________

This Institution is an Equal Opportunity Provider. Revised 6/16/2021
Meal Pattern Waiver Request for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022

Milk Variety (Choice of Milk) Flexibility Waiver

Org Name: ___________________________ Request this Waiver: YES NO

Request to waive the requirement to offer a variety of fluid milk choices at 7 CFR 210.12 (d)(1)(i) and/or 210.8 (d).

M.1. The Milk Variety waiver will apply to the following meals: Breakfast Lunch

M.2. The Milk Variety waiver will apply to the following delivery strategies:
- Grab & Go
- Meals to the Classroom
- Parent Pick Up
- Bus Delivery
- Congregate Feeding in the Cafeteria
- Shelf Stable Packages

M.3. The meals served that are subject to this milk Variety Waiver will implement CVS or not implement CVS

M.4. Barrier to meeting the Meal Pattern Requirement

M.5. Plan to maintain standards to the greatest extent possible

M.6. How will this waiver request/plan minimize potential exposure to COVID-19?

State Agency Use
Date Received: ________________ SA Decision: Approved Denied
SA Rep Signature: ________________ Process Date: ________________

Denial Reason: __________________________

This Institution is an Equal Opportunity Provider. Revised 07/19/2021
Age/Grade Group Flexibility Waiver

<table>
<thead>
<tr>
<th>Food components</th>
<th>Age/Grade Groups</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grades K-5</td>
<td>Grades 6-8</td>
</tr>
<tr>
<td>Grades 9-12</td>
<td></td>
</tr>
</tbody>
</table>

Meal Pattern Waiver Request for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022

Age/Grade Group Flexibility Waiver

- Org Name: ____________
- Request this Waiver: YES NO

Request to waive the requirement to offer food components for specified age/grade groups in the state combinations at 7 CFR 210.10 (c) and/or 220.9 (c).

A.1. The Age/Grade Group waiver will apply to the following meal: Breakfast Lunch

A.2. The Age/Grade Group waiver will apply to the following delivery strategies:
- Grab & Go
- Meals to the Classroom
- Parent Pick Up
- Bus Delivery
- Shelf Stable Packages

A.3. Barrier to meeting the Meal Pattern Requirement

A.4. Plan to maintain standards to the greatest extent possible (include plans for cabinets, fruit, and veg)

A.5. How will this waiver request/plan minimize potential exposure to COVID-19?

State Agency Use
- Date Received: ____________
- SA Decision: Approved Denied
- SA Rep Signature: ____________
- Process Date: ____________
- Denial Reason: ____________

This Institution is an Equal Opportunity Provider.
Revised 7/9/2021
Flavored Milk Flexibilities

For school not on State Purchasing Program

District Contact Information

Meal Pattern Waiver Request (Flavored Milk Flexibilities) for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022

USDA Waivers grant meal pattern flexibility for all schools operating the SSO, NSLP, or SBP during the 2021-2022 School Year (SY). In order to take advantage of these flexibilities, local operators must obtain State Agency (SA) approval.

This form may be utilized to request a waiver of the requirements at 7 CFR 210.10(c) and (d)(1)(i), and 220.8 (c) and (d).

The meal pattern flexibilities granted in this waiver are effective as of October 1, 2021, and remain in effect until June 30, 2022.

Waiver requests must be targeted and justified and based on plans to support access to nutritious meals while minimizing potential exposure to COVID-19 during SY 2021-2022. Waiver requests should be as limited in scope as possible to ensure children still have access to all vital nutrients.

For more information, please visit MDE OCN webpage: https://www.mdek12.org/OCN

District/Organization Name: ____________________________

Name of Person Submitting Application: ____________________________

Title of the Person Submitting Application: ____________________________

Signature: ____________________________

Date: ____________________________

My School District is implementing: Traditional Learning Virtual Learning Hybrid Learning

By clicking this box I certify that I understand that these meal pattern flexibilities will only be utilized for only the duration and extent that they are needed.
Flavored Milk Template

Meal Pattern Waiver Request (Flavored Milk Flexibilities) for School Food Authorities (SFAs) Implementing the SSO, NSLP, or SBP in School Year 2021-2022

Flavored Milk Flexibility Waiver

Org Name: ___

Request to waive requirement that low-fat milk must be unflavored at 7 CPM 210.10(c) and(d)(1)(d), and 220.8 (e) and (d).

1. The flavored milk waiver will apply to the following meals: Breakfast Lunch

2. Barrier to meeting the Meal Pattern Requirement

3. Plan to maintain standards to the greatest extent possible

4. How will this waiver request/plan minimize potential exposure to COVID-19?

State Agency Use

Date Received: ___ SA Decision: Approved Denied

SA Rep Signature: ___ Process Date: ___

Denial Reason: ___

This institution is an Equal Opportunity Provider. Revised 6/16/2021
USDA expects that flexibilities will only be utilized as needed

- Even if your waiver is approved and effective through June 30, 2022, these meal pattern flexibilities should only be utilized as needed.
- If you return to normal operations, you should return to the normal meal pattern
Questions
This institution is an equal opportunity provider.

Full Non-Discrimination Statement link:
Mary Burks
School Support Division
mburks@mdek12.org;